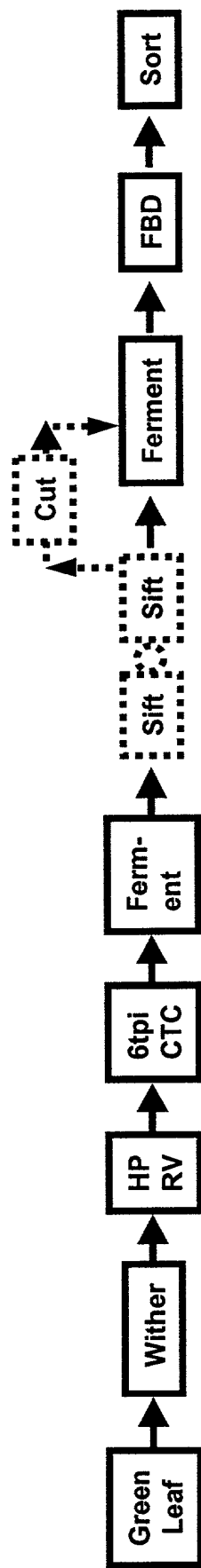
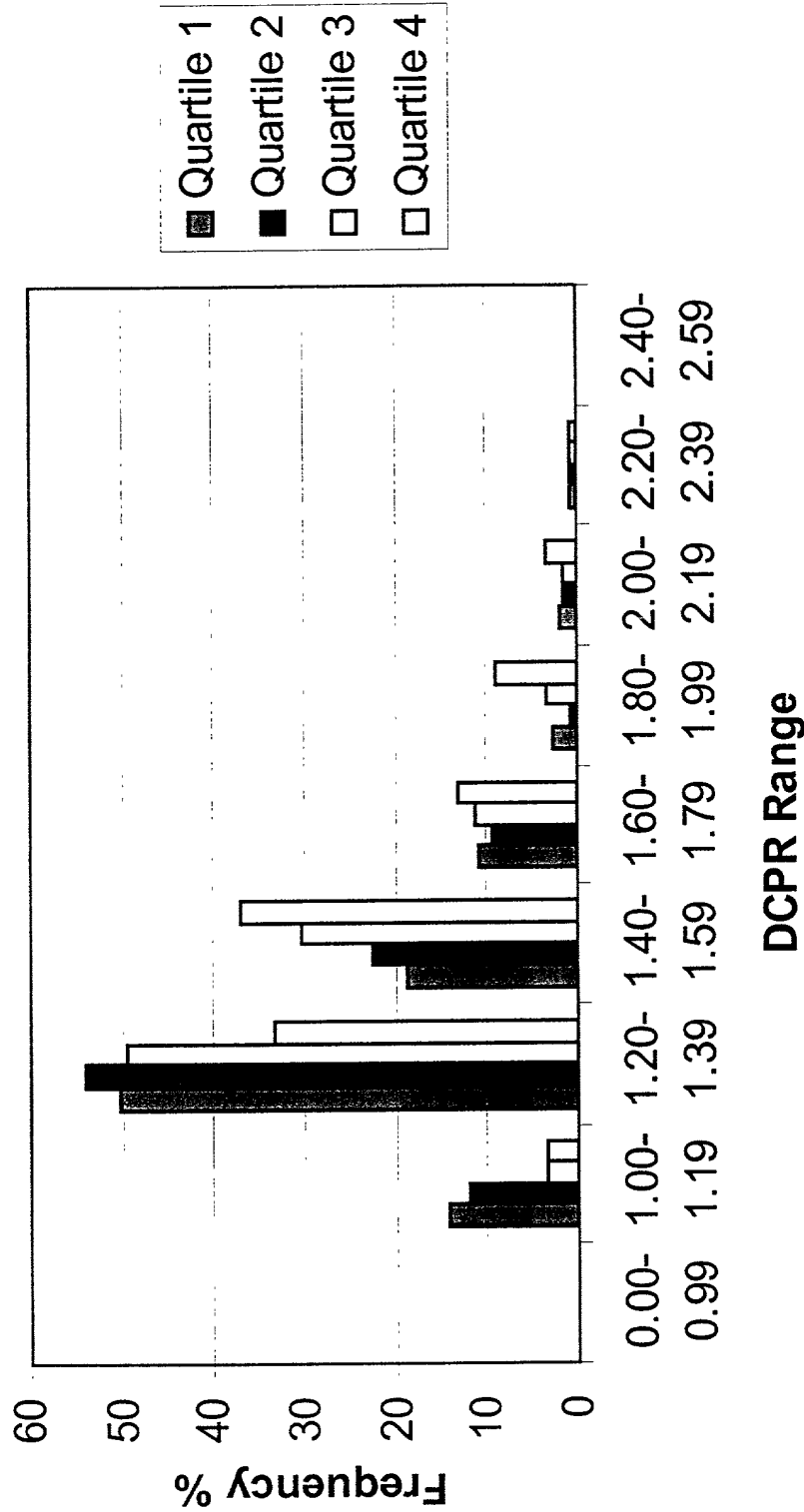


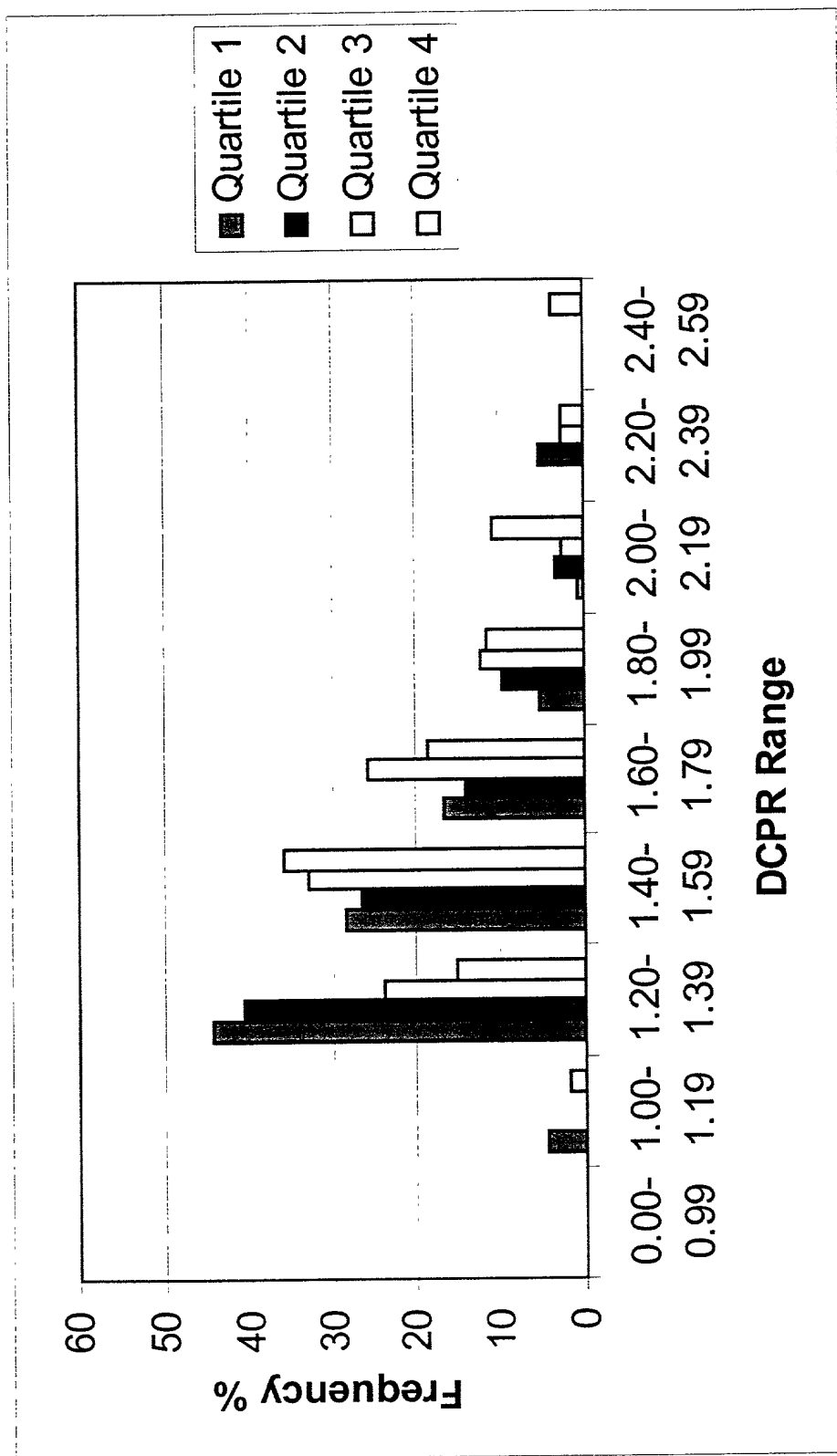
Figure 1



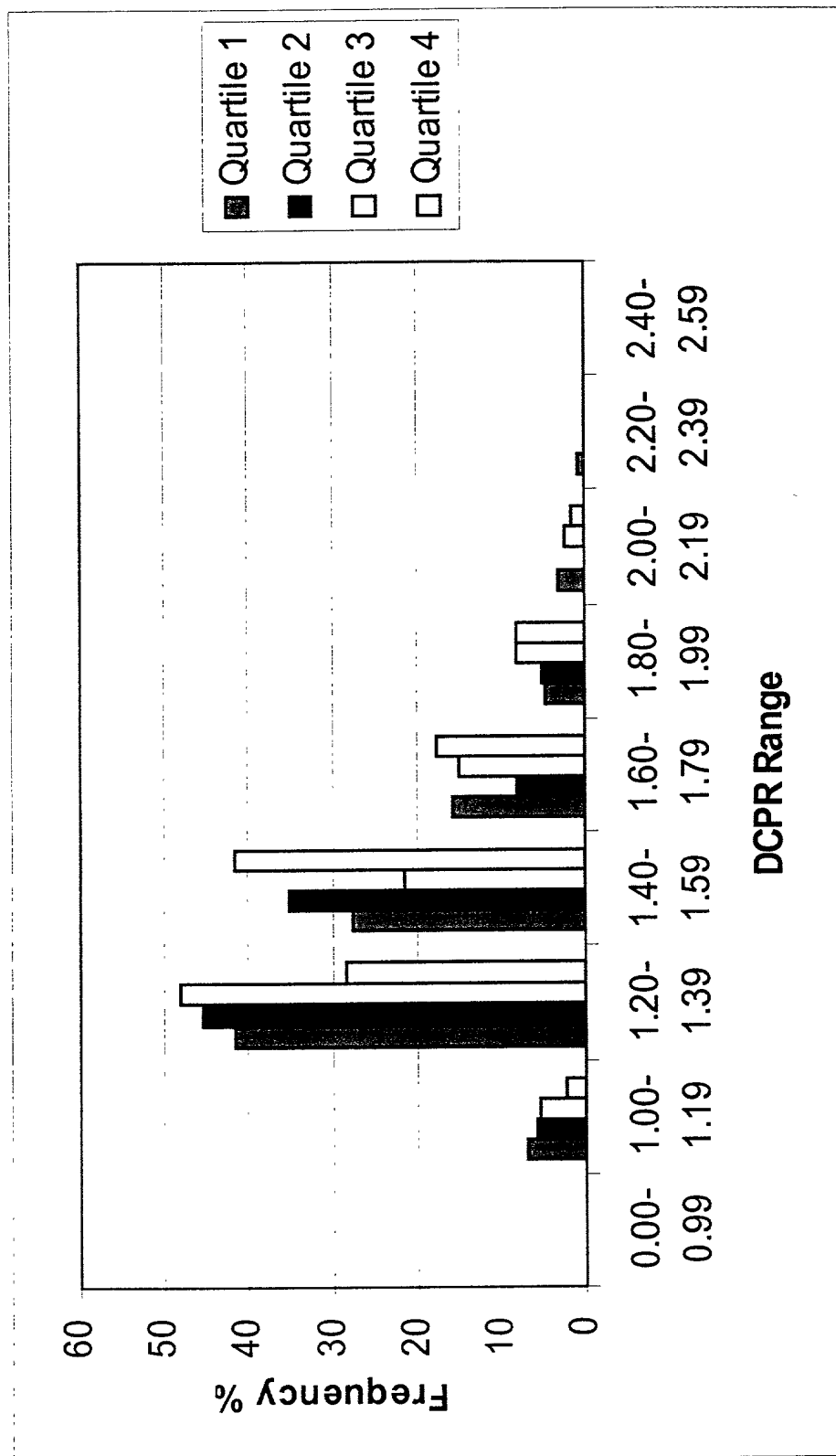
# Figure 2



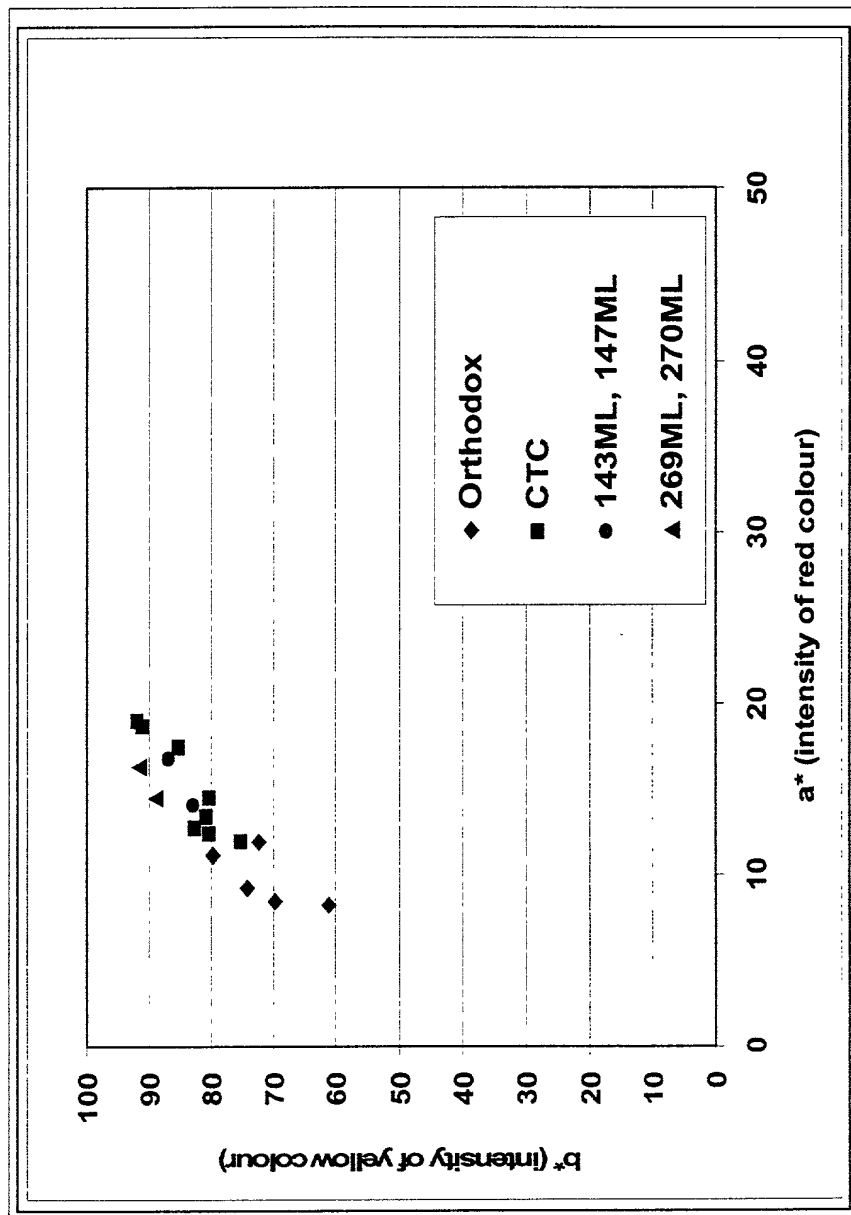
# Figure 3



# Figure 4



# Figure 5



# Figure 6

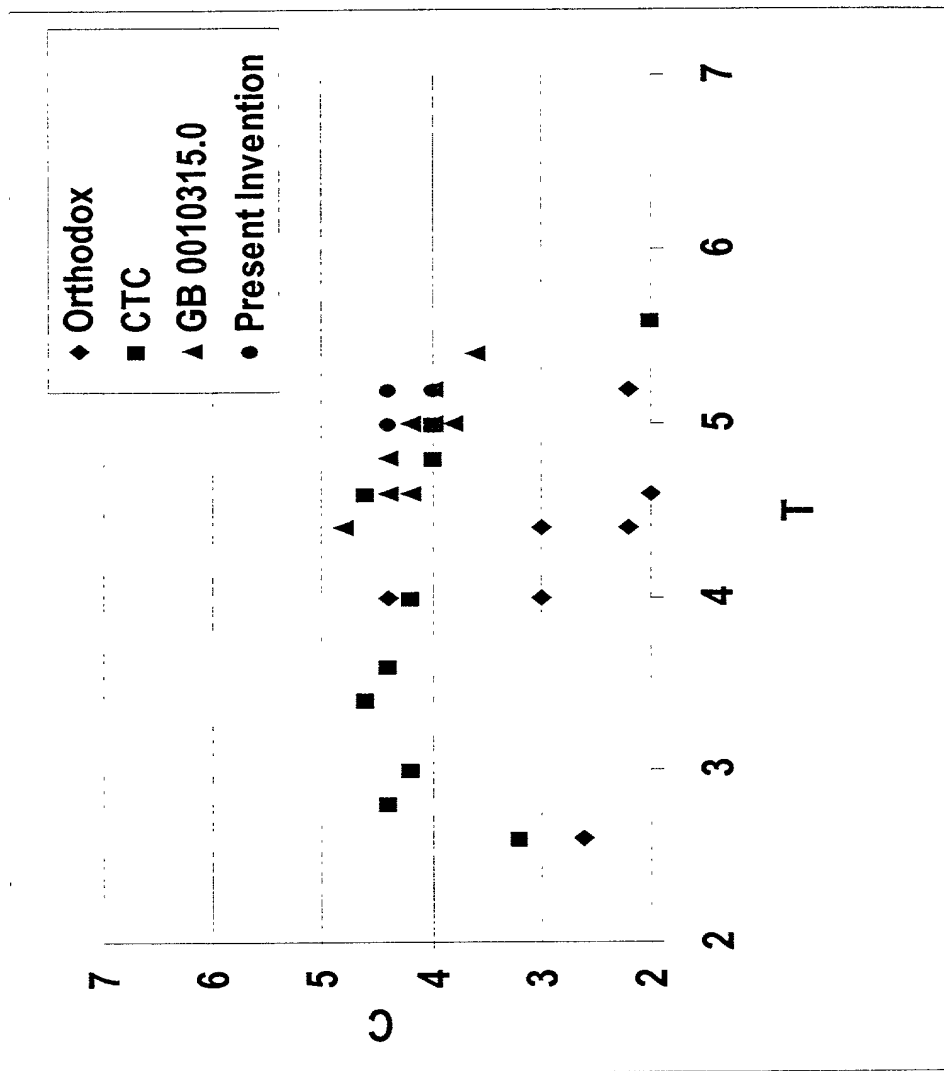
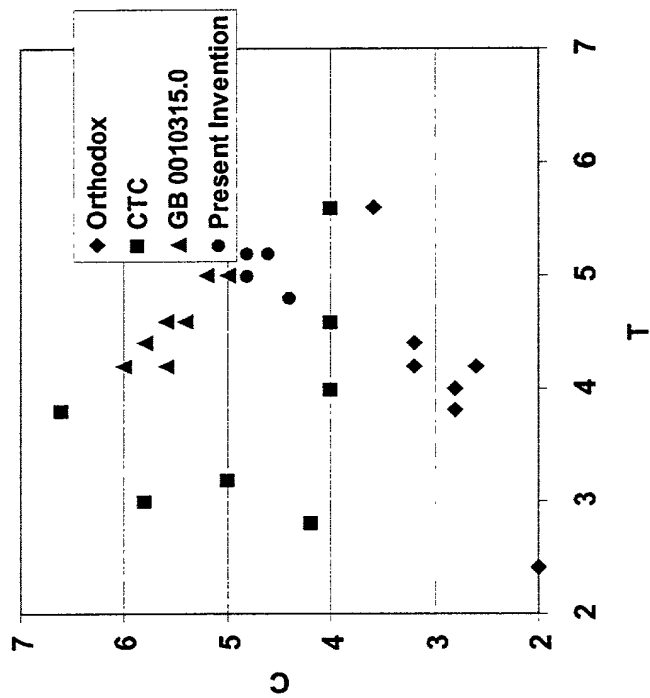
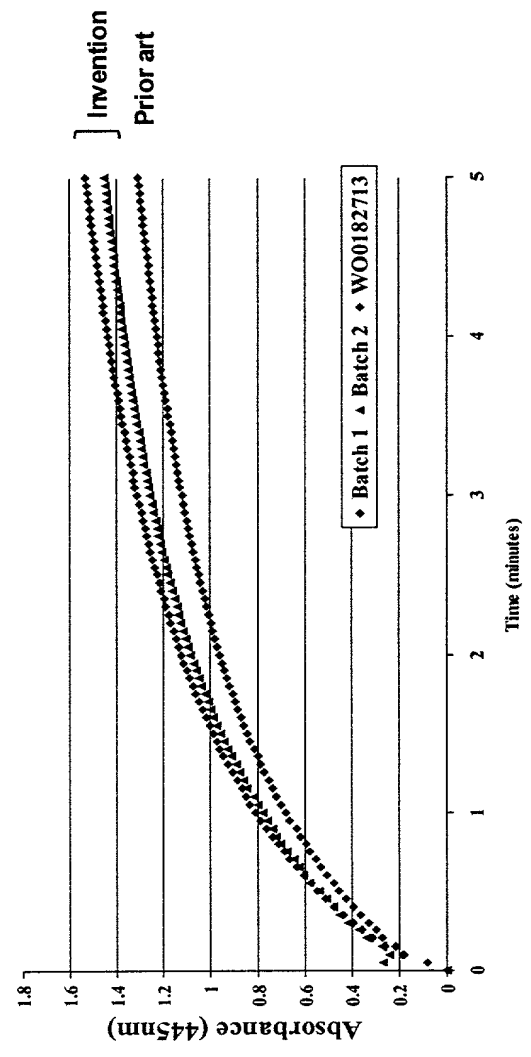


Figure 7



# Figure 8

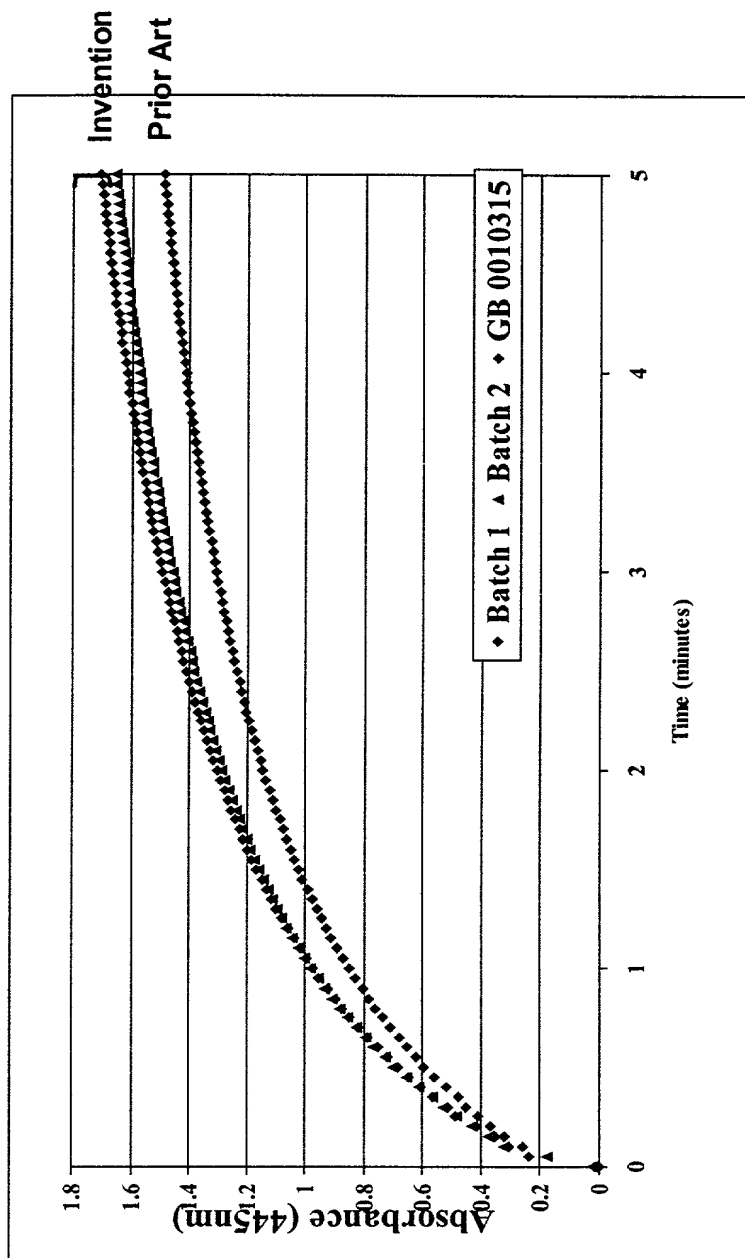
Infusion Performance (unmilked) of long leaved teas made by the method of WO 0182713 and by the method of Example 1 (two batches)





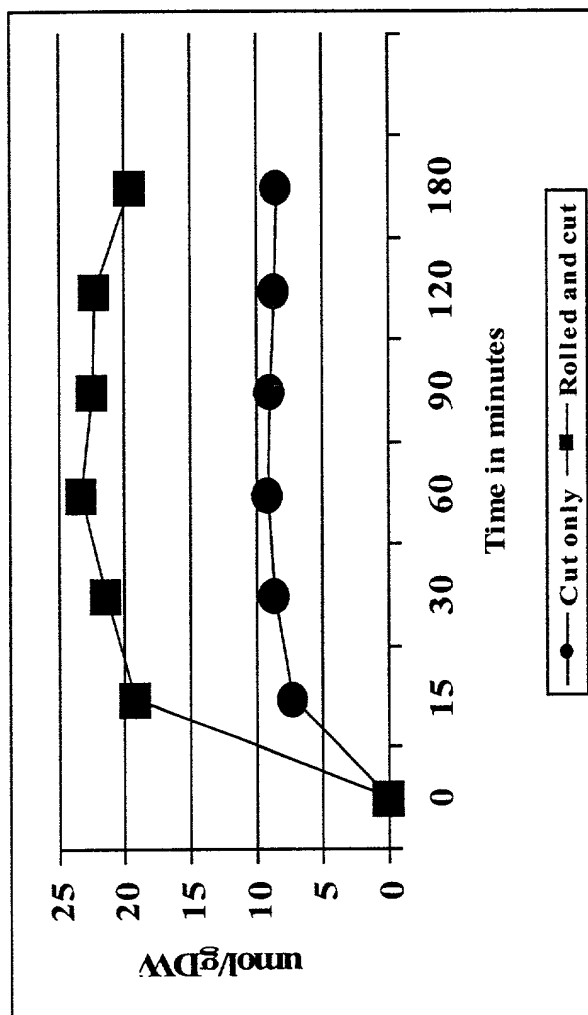
# Figure 9

Infusion Performance (unmilked) of medium leaved teas made  
by the method of GB 0010315.0 and by the method of Example  
1 (two batches)



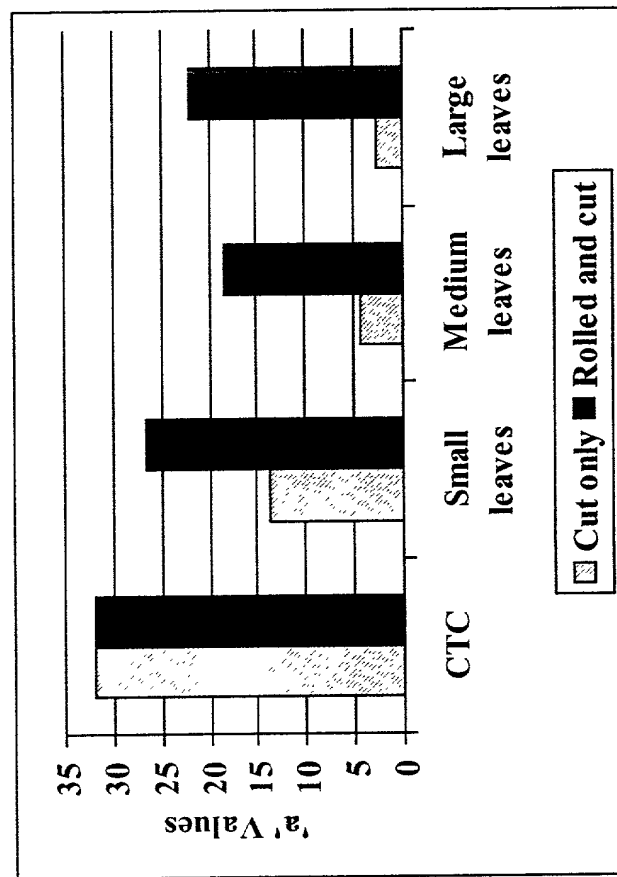
# Figure 10

Figure 10. Time course during fermentation of theaflavin levels from tea leaves subjected to a low pressure cut or a combination of a high pressure roll followed by the same low pressure cut.



# Figure 11

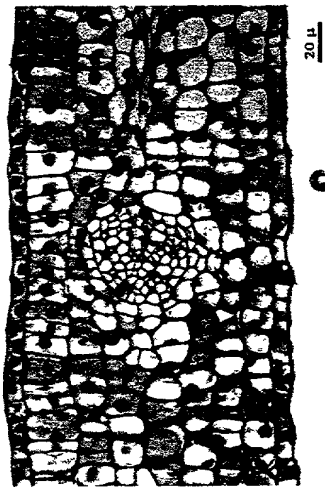
Figure 11. Liquor colours of made teas derived from tea leaves subjected to a low pressure cut or a combination of a high pressure roll followed by the same low pressure roll



# Figure 12

Figure 12. Light microscopy of tea leaves subjected to a low pressure cut (A) or a combination of a high pressure roll followed by the same low pressure cut. (B)

A



B



# Figure 13

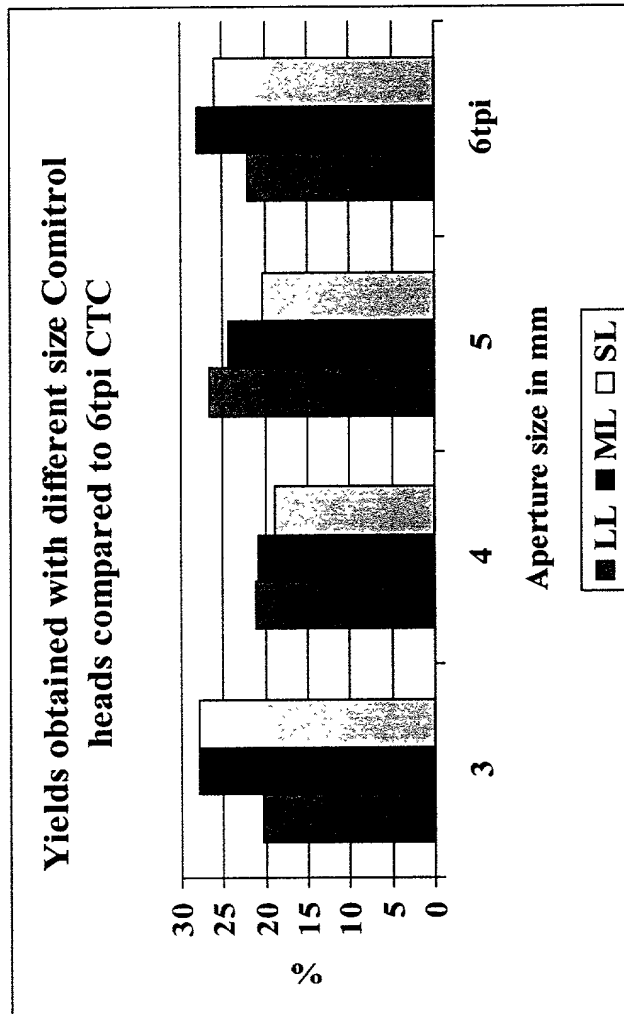
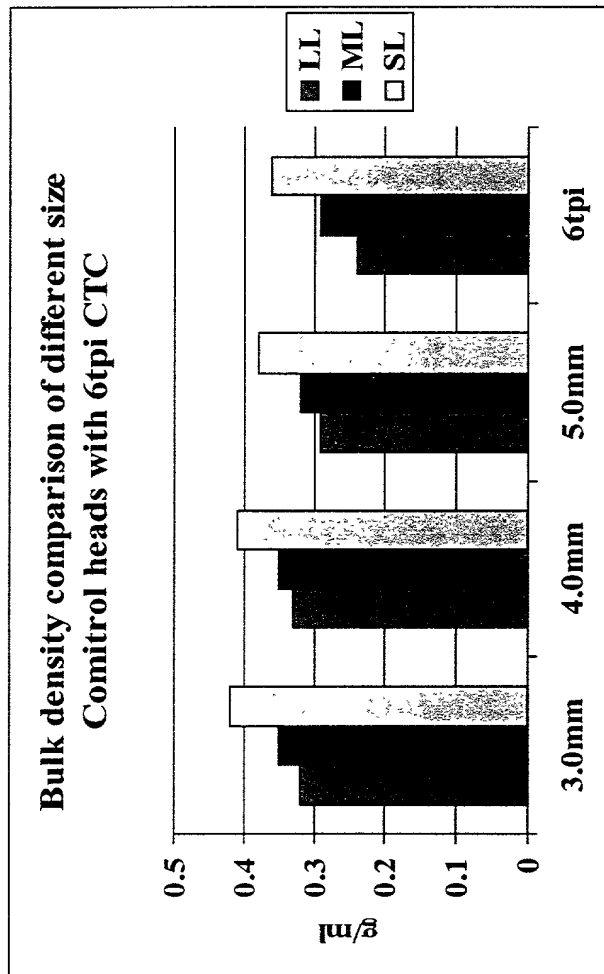


Figure 14



# Figure 15

Tea infusion colour of various size fractions of teas made with different size Comitrol heads compared to 6tpi CTC

